



CHEESE-FILLED VENISON ROLLS

(from Jim Zumbo's "Amazing Venison Recipes")

2 lb. venison round steak	¼ c. flour
¾ tsp. salt	¼ tsp. pepper
3 Tbsp. cooking oil	1 c. water
1½ tsp. instant beef bouillon granules	

½ tsp. dry mustard
¾ c. chopped celery
½ tsp. thyme
½ c. chopped onion
1 tsp. finely chopped
fresh parsley

2 Tbsp. butter
1 c. grated American
cheese
⅓ c. soft bread crumbs
¼ c. cold water
2 Tbsp. cornstarch

**Now We're
Cookin'!**
with
Martha Daniels

Cut meat into serving sized pieces that are longer than they are wide. Mix ¼ c. flour, salt & pepper. Pound mixture into both sides of each piece of meat.

Cook celery, onion, and parsley in butter until tender but not brown & remove from heat. Stir in cheese and bread crumbs. Spread ¼-½ cup cheese mixture on each steak. Roll steaks up, jelly-roll style, and secure with toothpicks. Brown steaks in oil. Drain excess oil, then add 1 cup water, bouillon, mustard, and thyme. Cover and cook 2½ hours.

Blend cold water with cornstarch and stir into pan drippings to make gravy. Serves 6.